

# La Abundancia

While trying to empower local farmers to strive for better practices, **La Abundancia** and **La Herencia** is the first intention in the respective communities for centralized post-harvest handling of CCN51 in wooden boxes. They both come with medium level of fermentation maintaining an *artichoke* note with some *winey acidity and light floral notes*.

# Quality - Taste Notes



chestnut, bitter-sweet, dried fig



artichoke, winey acidity, light floral

| 1.50 | 30% | 36% | 0% | 130 |
|---|---|---|---|---|
| gr/bean Bean size | Well fermented beans | Semi fermented beans | Defects | 7' / 120; 13' Roasting conditions |

## Harvest

## Processing

**Varietal composition:** CCN-51 (28% lila; 5% white)
**Pulp pre-conditioning:** overnight extended on perforated beds
**Fermentation method:** cascade-type boxes
**Pre-drying:** 48h; 10 cm
**Drying:** 10 days on concrete

## Generals

**Producer:**Asociación San Francisco
**Coordinates:**00° 02' 25.19" S 79° 15' 53.10" W
**Availability:** ~200 MT/year
**Contact:**
**Phone:**